Owner's Manual

BOSCH

Concept Series Kitchen Machines for models:

MUM 7000 UC • MUM 7100 UC
MUM 7010 UC • MUM 7150 UC
MUM 7220 UC

READ THIS MANUAL
thoroughly for important safety and operating instructions before using this appliance.

IMPORTANT SAFEGUARDS

WARNING: A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death.

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using the kitchen machine.
2. To protect against risk of electric shock, do not put the drive unit in or under water or other liquid.
3. This appliance is not for use by children.
4. Close supervision is necessary when any appliance is used near children.
5. Do not leave appliances unattended during operation.
6. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
7. To disconnect: Switch appliance off then remove plug from power supply.
8. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from whisks, beaters, blades, disc, dough hook and/or other moving parts during operation to reduce the risk of injury to persons, and/or damage to the appliance or its attachments.
9. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
10. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury and is therefore prohibited.
11. Do not use outdoors or when standing in a damp area.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Always operate appliance with covers in place.
14. Blades are sharp. Handle carefully due to risk of injury.
15. Remove beaters from mixing bowl before washing.

NOTE: ALSO BE SURE TO READ THE WARNINGS AND CAUTIONS THAT ARE PROVIDED BEFORE EACH ATTACHMENT'S OPERATING INSTRUCTION.

SAVE THESE INSTRUCTIONS

TABLE OF CONTENTS

IMPORTANT SAFEGUARDS 2
Table of contents 3
ABOUT YOUR KITCHEN MACHINE 4
Bosch Concept Series Kitchen Machine 4
Unpacking 4
Electrical specifications 4
Before using for the first time 4
Getting to know your Bosch Kitchen Machine 6
Special accessories 6
Power unit features 6
Getting started 7-9

STANDARD ATTACHMENTS 9
Mixing bowl w/twin beating whisks and dough hook 9
How to use dough hook 10-11
Placing into operation with dough hook 11
How to use twin beating whisks 11
Operation with dough hook and whisk assembly 12
Use of mixing bowl with twin beating whisks 13
Placing into operation with twin beating whisks 14
Care and cleaning of bowl and its accessories 14
Blender with unbreakable plastic jar 15
How to use blender 15
Placing blender into operation 16
Example of use of blender 16
Care and cleaning of blender 17
Slicer/shredder with unbreakable bowl 17
Slicer/shredder, intended use 18
Placing slicer/shredder into operation 19
Care and cleaning of slicer/shredder 20
Food processor with unbreakable bowl 20
How to use food processor blade 20
Placing into operation with food processor blade 22
Examples of use of food processor 22
Care and cleaning of food processor blade and bowl 23
How to use discs w/5-cup capacity bowl 23
Placing into operation with discs and disc holder 24
Care and cleaning of discs, disc holder and bowl 24
SERVICE and REPAIR 24
TROUBLESHOOTING 25
SAMPLE RECIPES 26-27
SPECIAL ACCESSORIES 30
BOSCH small appliance warranty 31

HOUSEHOLD USE ONLY

ABOUT YOUR KITCHEN MACHINE

Congratulations on having selected one of the Bosch Concept Series Kitchen Machines. A series of kitchen machines that we, and—thankfully—cooking professionals the world over, feel are the best household-type kitchen machines available.

As you read through these instructions, please pay particular attention to the IMPORTANT SAFEGUARDS. Specific safeguards for the attachments as well as warnings and cautions are provided in each section describing the operation of that particular attachment.

Bosch Concept Series Kitchen Machine
The Bosch Concept Series Kitchen Machine is available in 5 models:

- **The MUM 7000 UC**
  comprised of the electronic power unit with integral cord storage, six-quart capacity mixing bowl, bowl lid with integral filling tube and cover (MUZ7KR1), twin beating whisks, dough hook, motor drive cover and bowl scraper.

- **The MUM 7010 UC**
  comprised of the electronic power unit with integral cord storage, six-quart capacity mixing bowl, bowl lid with integral filling tube and cover (MUZ7KR1), twin beating whisks, professional-style dough hook, motor drive cover and bowl scraper.

- **The MUM 7100 UC**
  comprised of the electronic power unit with integral cord storage, six-cup capacity blender (MUZ7MX1), six-quart capacity mixing bowl, bowl lid with integral filling funnel and cover (MUZ7KR1), twin beating whisks, dough hook and motor drive cover.

- **The MUM 7150 UC**
  comprised of the electronic power unit with integral cord storage, six-cup capacity blender (MUZ7MX1), six-quart capacity mixing bowl, bowl lid with integral filling funnel and cover (MUZ7KR1), twin beating whisks, dough hook, five-cup capacity food processor with safety locking lid (MUZ7MM2) and motor drive cover.

- **The MUM 7220 UC**
  comprised of the electronic power unit with integral cord storage, 12-cup capacity slicer/shredder with three stainless steel blades (MUZ7TS1), six-cup capacity blender (MUZ7MX1), six-quart capacity stainless steel mixing bowl, bowl lid with integral filling tube and cover (MUZ7ER1), twin beating whisks, dough hook, safety cover and bowl scraper.

Unpacking
Carefully remove the power unit from its packaging and place it on the counter so it is ready to use. As you remove the accessories from the carton, check them against Figure 1 to assure that all the standard parts are present.

Electrical Specifications
Check to make sure that the voltage on which your kitchen machine is to operate is the same as specified on the rating plate. Standard North American models have an electrical power rating of 700-watt maximum power rating with the accessory attachment that draws the most power (some accessory attachments may draw less power).

Before Using for the First Time
Before using any of the attachments for the first time it is recommended they be washed, rinsed well and dried. Of the attachments supplied, with the systems in this manual, all parts, except the whisk holder for the twin beating whisks and the blender's blade/base assembly, are dishwasher safe:

MUM 7220 UC

MUM 7010 UC

MUM 7100 UC

MUM 7150 UC

MUM 7000 UC

Figure 1

> The whisk holder should be hand washed in warm soapy water, rinsed and dried.
> The blender's blade/base assembly should be washed under running water and dried.

Note: It is recommended that the blender's blade/base assembly never be left to stand in water or soap solution to prevent the bearing lubricant from being washed out.

Getting to Know Your Bosch Kitchen Machine

The Bosch Concept Series Kitchen Machines are comprised of various attachments, depending on the system purchased (see above). In addition to the attachments listed on the previous pages that are available with the standard systems, Bosch offers many special accessories.

Special Accessories

To allow you to get the most service from your Bosch Concept Series Kitchen Machine, Bosch engineers have designed a line of special accessories to expand the usefulness of your machine. In addition to the attachments that come with the various Concept Series Kitchen Machines, there are optional accessories that can be ordered separately. These accessories include a food and meat grinder, grain mills, citrus juicer and ice cream maker, plus additional attachments that can be used with the meat grinder: fancy cookie attachment, fruit pulper, pasta-making disks and grater attachment. See SPECIAL ACCESSORIES, at the back of this booklet, page 30. Or, to view all currently available accessories, visit our Web site at

www.boschsmallappliances.com

Work on expanding the usefulness of the Bosch Kitchen Machine is a continuing process. If there is some type of accessory in which you are interested in that is not included at the back of the book, please either write us at:

- **Bosch Small Appliances Customer Support**
  BSH Home Appliances
  5551 McFadden Avenue
  Huntington Beach, CA 92649

Power Unit Features

All MUM 7000 power units have the following features, refer to figure 2:

700-watt motor

The most powerful motor offered with any household kitchen machine.

Electronic speed control

Six-position rotary switch is located at front of power unit: 4 speeds plus a momentary pulse function and a stop position "O/Off," see figure 2a.

Control status indicator

Indicates when power unit is functioning normally, or if there is a problem that has caused the electronic safety control to be activated, see figure 2b:

- The indicator will glow steadily when the power unit is functioning normally.

or,

- The indicator will flash if the electronic safety control of the power unit has been activated.

Mono drive

Four electronically controlled shaft speeds are all available from a single location; each attachment automatically connects to the appropriate drive speed.

Motor drive cover

Used to cover mono drive when not in use, see figure 2c.

Gentle start

a special feature that brings the motor up to speed over a two-second period; limiting splashing.

Convenient cord storage

Convenient cord storage is located on the back of the power unit, see 2d.

Integrated hand grips

Side recesses provide for easy lifting and carrying of power unit when not in use, see 2e.

Four rubber feet

Four rubber feet with formed suction cups provide the ultimate in stability, while also serving to isolate the power unit from the hard surface to minimize noise and vibration. Need clean smooth surface, see figure 2f.

Getting Started

The operation of your Bosch Concept Series Kitchen Machine is summarized below.

Specific instructions for using each of the attachments, provided with the kitchen machine systems covered by this manual, follow the summarized instructions. Please read the specific instructions thoroughly before using that attachment, paying particular attention to the IMPORTANT SAFEGUARDS and WARNINGS provided.

1. **Place power unit on suitable work surface.**
   Before using the machine with any of the attachments the power unit should be placed on suitable work surface. The surface should be sturdy, smooth and clean; make sure that there is

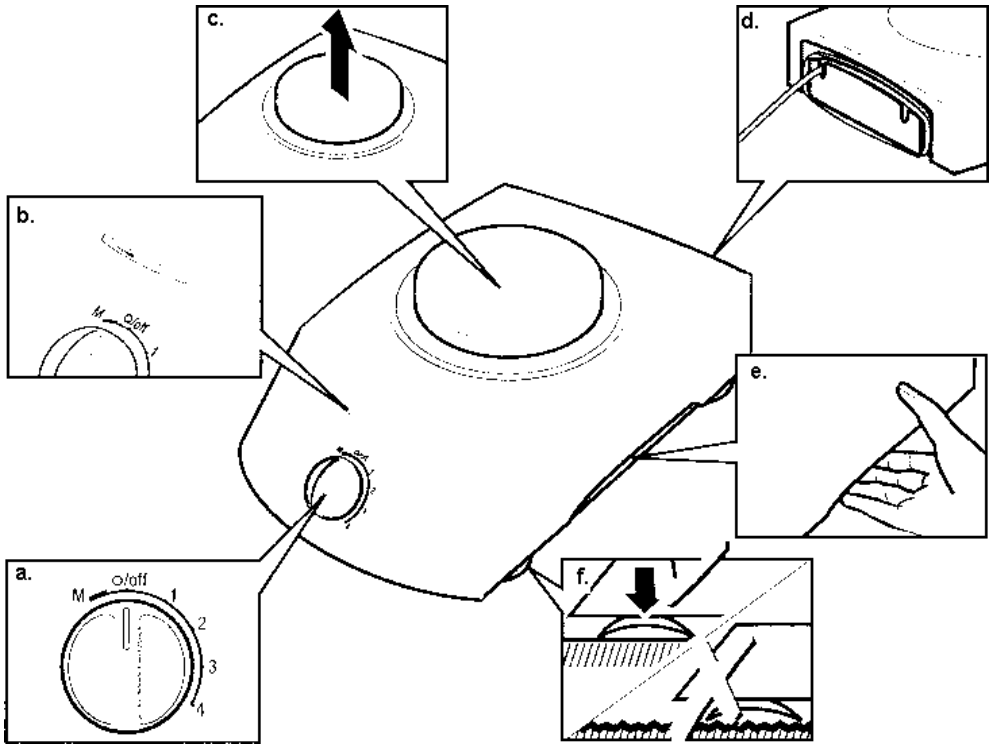


Figure 2.

no flour or oil on the surface. A clean smooth surface will provide the best footing for the suction cup feet on the power unit and will limit slipping and/or "walking."

2. **Plug power unit into power supply.** Unwind the power unit's cord to appropriate length and plug it into a convenient nearby receptacle.

3. **Remove motor drive cover.** Remove motor drive cover from mono-drive, see figure 2c.

4. **Select attachment to be used.** Select attachment you wish to use and place on power unit. See specific instructions for attachment selected. Specific instructions are located on pages listed below:

Attachment	Pages
Mixing bowl w/dough hook	9-11
Mixing bowl w/twin whisks	11-14
Blender	15-17
Slicer/shredder	17-20
Food processor	20-24

Table 1.

5. **Operate unit with rotary switch.** Once the attachment is in place, the speed of its moving components can be controlled through the use of the rotary switch at the front of the power unit. See figure 2a. The rotary switch has six positions:

   a. "M," a momentary "pulse" position that provides full speed and power for the time it is held in position.
   b. "O/Off," the off position.
   and
   c. Four speeds labeled 1, 2, 3 and 4. Speed 1 is the lowest speed. The speed increases with each succeeding step up to the highest speed, speed 4.

   All models of the Bosch Concept Series Kitchen Machines incorporate an electronic safety control to protect the motor. If the safety becomes activated, the indicator will flash. See TROUBLESHOOTING at the back of this manual if status indicator is flashing.

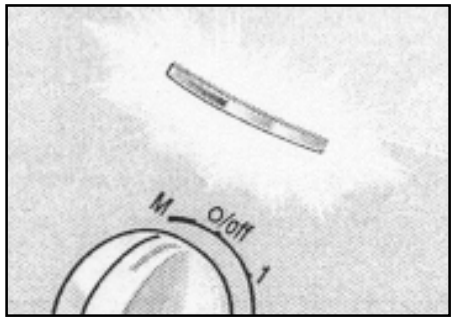


Figure 3.

6. **Turn power unit off.** When your work with the attachment is completed or the capacity of the batch feed attachment has been reached, turn the power unit to off position, "O/Off" and unplug.

7. **Remove the attachment.** Remove the attachment from the power unit, per instructions for the specific attachment being used.

8. **Continue use.** If the attachment was of the batch feed type and you wish to continue using the attachment, empty the bowl or jar of the attachment per its specific instructions and reinstall the attachment as before. Repeat the steps 5 through 7 as often as necessary to complete necessary work.

9. **Work completed, remove attachment.** If the attachment is of the continuous feed type or is the batch type and you have completed the work you wished

to perform with the attachment, remove the attachment from the power unit per the instructions for the specific attachment being used.

10. **Place contents (batch feed type)**
    If the attachment is the batch feed type, disassemble per the specific attachment's instructions and place the contents in a suitable container.

11. **Care and Cleaning**
    Once you have completed working with the Bosch Kitchen Machine, the next step is to disassemble and clean the attachments. If you wish to use another attachment please return to step 4, above.

Power unit

With the power unit turned off and unplugged, it should be cleaned only with a clean, damp cloth. Never use coarse or caustic cleaning products to clean the power unit. Never immerse the power unit in water. Then wipe off the motor drive cover and reinstall on the power unit.

The power unit may be left on the counter or stored for future use. In either case, always be sure to replace the motor drive cover on the mono drive. This will prevent dust and/or flour build-up in the drive.

The Bosch Concept Series Kitchen Machines have been specially designed to enable them to be stored in a drawer. Wind the cord around the cord holder and, using the carry grips, lift the power unit and place in your chosen storage area.

Attachments

The attachment(s) that have been used should be disassembled and washed, per their specific instructions, dried and stored for future use.

STANDARD ATTACHMENTS

Following are the specific instructions for the standard attachments provided with the Bosch Concept Series Kitchen Machines covered by this manual.

Mixing Bowl with Twin Beating Whisks and Dough Hook
(MUZ 7 KR1 or MUZ 7 ER1)

⚠ WARNING

1. There is a risk of injury from rotating tools when using the mixing bowl with the dough hook or the twin beating whisks.
2. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas, bowl scrapers and other utensils away from dough hook and whisks during operation to prevent injury, and/or damage to the power unit or accessories.
3. Always work with the bowl lid fitted in place.
4. Do not change tools until the power unit has come to a complete stop; when switched off, the power unit will continue to turn for a brief period.

All models of the Bosch Concept Series Kitchen Machines are provided with a six-quart mixing bowl with twin beating whisks and dough hook. You may have either the stainless steel bowl or the plastic mixing bowl with the twin beating whisks and dough hook, see figure 1. Or you may have the standard dough hook or the professional dough hook. Additional mixing bowls are available as accessory items under the part numbers: **MUZ 7 ER1** and/or **MUZ 7 KR1,** refer to SPECIAL ACCESSORIES section at the back of this manual. The mixing bowl with dough hook and twin beating whisks consists of the following components, dependent upon the system you have, see figure 4:

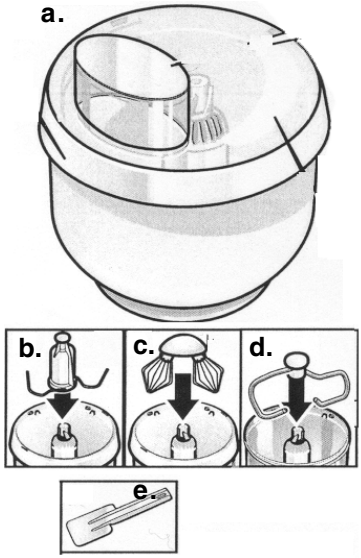


Figure 4.

4a. Bowl (either stainless steel or plastic) with anti-splash cover and filling funnel cap

4b. Standard dough hook (all systems except MUM 7010 UC)

4c. Twin beating whisks

4d. Professional dough hook (MUM 7010 UC model only)

4e. Bowl scraper

How to Use Dough Hook

The dough hook and mixing bowl are intended to be used to knead yeast doughs and to mix cookie and pastry doughs and also when adding nuts, chocolate chips, dried fruit, hard butter or shortening, hardened brown sugar, etc. to batters.

Use of mixing bowl with dough hook

Before beginning to attach this or any other attachment, make sure that the power unit is on a smooth, clean, suitable work surface and switched to off position "O/Off," and that you have removed the motor drive cover.

1. Before using the mixing bowl and dough hook for the first time, it is recommended that the bowl, anti-splash cover, filling funnel cap and dough hook be washed. All components of the mixing bowl and the dough hook are dishwasher safe. Or they may be washed in warm soapy water. After washing, rinse well and dry before using.

   The driveshaft can be removed for cleaning by pushing down on the shaft, as shown in figure 5a. After washing, rinse and dry the driveshaft and replace in the bowl by pressing it in, from the bottom, as shown in figure 5b, until it snaps into place.

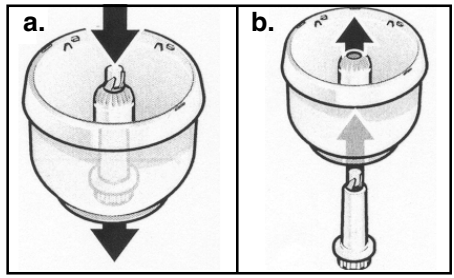
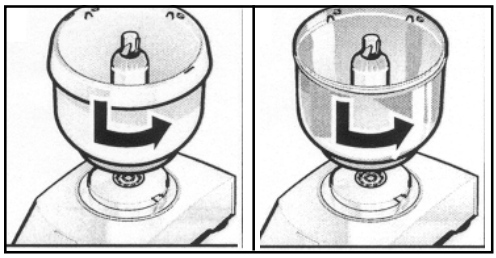


Figure 5.

2. If you have not already done so, remove the motor drive cover from the power unit's mono drive and place the mixing bowl, whether the stainless bowl or the plastic bowl, on the mono drive of the power unit and turn the bowl counter-clockwise with a slight downward pressure until bowl is firmly seated on the mono drive coupling, see figure 6.

⚠ CAUTION

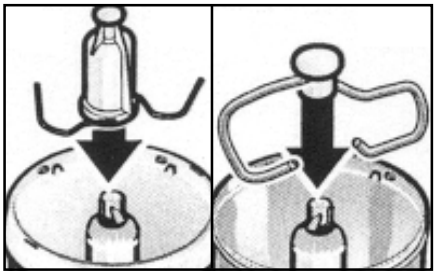
Failure to make sure that the bowl is properly seated on the mono drive coupling before the power unit is turned on can result in damage to the bowl and/or coupling.



Plastic Bowl Stainless Steel Bowl

Figure 6.

3. There are two styles of dough hook used with the Bosch Machine, the standard and the professional, but no matter which one you have they are mounted in the mixing bowl in the same way: engage the dough hook on the driveshaft of the mixing bowl by placing it over the center column, as shown in figure 7. Once in place, check to make sure dough hook has engaged the driveshaft by turning the dough hook clockwise while pushing down until it stops.



Standard Dough Hook Professional Dough Hook

Figure 7.

4. Place the anti-splash cover on the bowl so that the tabs on the bowl fit into the recesses in the bowl cover and turn the cover counterclockwise to fasten the bowl cover to the bowl. See figure 8a.

   The cover has an integral filling funnel with a cap. The funnel cap may be removed to add ingredients (see figure 8b), but the cover and cap should be in place whenever the power unit is in operation. The anti-splash cover and cap serve to prevent the escape of flour dust at the beginning of the stirring and kneading process and also serves to prevent accidental contact with the moving dough hook.

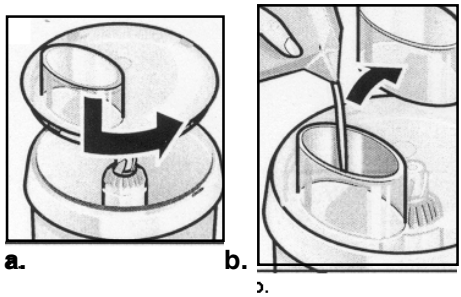


Figure 8.

Placing into Operation w/Dough Hook

Make sure that the power unit is on a smooth, clean, suitable work surface and switched to off position, “O/Off.” Unwind the electrical cord to the necessary length and plug into a convenient outlet. The mixing bowl with dough hook is now ready for operation. See table 1 for examples demonstrating the use of dough hook attachment. Sample recipes may also be found in recipes section, at the back of this manual.

How to Use Twin Beating Whisks

All Bosch Concept Series Kitchen Machines come with a twin beating whisk assembly, see figure 4c.

The twin beating whisks and mixing bowl are intended to be used for very light substances, such as cream, egg whites, sauces, batters and light pastry doughs that are thin enough to pour.

OPERATION WITH DOUGH HOOK AND WHISK ASSEMBLY

Below you will find a table listing examples of how the dough hook and the whisk assembly are to be used for various typical applications.

Attachment	Ingredients	Speed	Time	Max. Amount
Twin Beating Whisks	Egg Whites (2)	4	2 min. (approx.)	20 eggs (approx.)
	Whipping Cream	3	2 min.	6 cups (approx.)
	Sponge Cake (any recipe) Combine all ingredients Whip Fold in flour mixture Mix	 1 4 M (pulse) 4	 1/2 min. 4-6 min. 3 min (approx.)	3x basic recipe (6 layers)
	Basic Cake Batter Combine all ingredients Mix	 1 4	 1/2 min. 3 min.	3x basic recipe (6 layers)
Twin Beating Whisks/Dough Hook	Cookie Dough Cream, soft butter or shortening and sugar using twin beating whisks Combine flour alternately with liquid using dough hook Stir in nuts, chocolate chips, etc. using dough hook.	 1 4 2 or 3	 1/2 min. 3 min. (approx.)	3x basic recipe (9 dozen cookies)
Dough Hook	Yeast Dough Combine all wet ingredients Add flour in portions	 1 1 or 2	 1/2 min. 5 min. (approx.)	3x basic recipe (10, 1 lb. loaves)

Table 1. Examples of operation using whisk assembly and dough hook. Speed 1 should be used for initial stirring and combining. Place all ingredients into the mixing bowl, liquids first. Shortening must be soft (room temperature).

The dough hook should be used for all heavier substances such as cookie doughs, yeast doughs, pastry doughs and other heavy doughs.The dough hook should always be used when adding nuts, chocolate chips, dried fruits, hard butter or other fats, hardened brown sugar, etc. to a mixture.

Use of mixing bowl with twin beating whisks

Before beginning to attach this or any other attachment, make sure that the power unit is on a smooth, clean, suitable surface and switched to off position, "O/Off," and that you have removed the motor drive cover.

1. Before using the mixing bowl and twin beating whisk assembly for the first time, it is recommended that the bowl, anti-splash cover, filling funnel cap and twin beating whisk assembly be washed. All components of the mixing bowl and the twin beating whisk assembly are dishwasher safe, except the whisk holder.

   The whisks may be removed from the whisk holder as shown in figure 9a, and washed in the dishwasher along with the mixing bowl and other components. The whisk holder should be washed in warm soapy water. After washing, rinse well and dry the whisk holder before reattaching the whisks as shown in figure 9b.

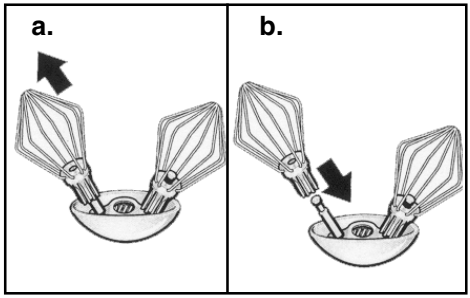


Figure 9.

   The driveshaft should also be removed from the mixing bowl for cleaning, if it has not already been done. See previous section, covering mixing bowl and dough hook, for instructions on how to remove driveshaft.

2. If you have not already done so, remove the motor drive cover and place the mixing bowl on the mono drive of the power unit and turn the bowl counter-clockwise with a slight downward pressure until bowl is firmly seated on the mono drive coupling, see figure 4.

⚠ CAUTION

Failure to make sure that the bowl is properly seated on the mono drive coupling before the power unit is turned on can result in damage to the bowl and/or coupling.

3. Place and engage the twin beating whisk assembly on the driveshaft of the mixing bowl as shown in figure 10a.

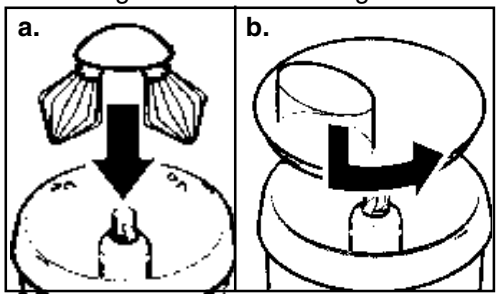


Figure 10.

4. Place the anti-splash cover on the bowl so that the tabs on the bowl fit into the recesses in the cover, and turn the anti-splash cover counterclockwise to fasten the bowl cover to the bowl. See figure 10b.

The anti-splash cover has an integral filling funnel with a cap. The cap may be removed

to add ingredients, but the cover and cap should be in place whenever the power unit is in operation. The anti-splash cover and cap serve to prevent the escape of flour dust at the beginning of the stirring process as well as prevent splatter, and also serves to prevent accidental contact with the moving whisks.

Placing into Operation w/Twin Beating Whisks

Make sure that the switch is in the off position, "O/Off." Unwind the electrical cord to the necessary length and plug into the wall outlet. The bowl with whisk assembly is now ready for operation. See table 1 for examples demonstrating the use of the twin beating whisks.

Mixing bowl tips:

1. When using the mixing bowl to knead or mix a recipe designed to be prepared by hand, you will find that with the Bosch Kitchen Machine you can usually place all the ingredients in the mixing bowl at once. When doing this, always place the liquids in first. This will assure more thorough mixing.

2. When adding ingredients to a mixture:

   a. Turn the rotary switch to a lower speed;
   b. Remove the cap from the filling funnel;
   c. Add the ingredients through the funnel opening and replace the cap.

3. If a large batch of dough is to be left in the mixing bowl and allowed to rise, the cover should be removed and placed only loosely on the bowl so that it is free to move if the dough should begin to press on it.

Removing Contents

Before beginning to remove the contents from the mixing bowl, make sure that the power unit has been turned to off position, "O/Off." Remove the anti-splash cover by turning the cover clockwise and lifting off. Once the cover has been removed, the dough hook or the twin beating whisks may be removed by turning the hook or whisk assembly clockwise while lifting.

The mixing bowl can be removed from the power unit by turning the bowl clockwise while lifting.

The contents may now be used as desired.

Care and Cleaning of Bowl and Its Accessories

The mixing bowl, twin beating whisks (except for the whisk holder), dough hook anti-splash cover, filling funnel cap, and bowl, either the stainless steel bowl or plastic bowl, are dishwasher safe.

To facilitate cleaning:

> The driveshaft should be removed from the mixing bowl, see figure 5; and
> The whisks should be removed from the whisk holder, see figure 9a.

It is recommended that the whisk holder be washed by hand in warm soapy water, rinsed well and dried after each use.

The power unit of the kitchen machine should be cleaned using a clean, damp cloth only. Never use coarse or caustic cleaning products to clean this appliance. Never immerse the power unit in water.

Blender with Unbreakable Plastic Jar (MUZ 7 MX1)

⚠ WARNING

1. There is a risk of injury from sharp blades when using the blender attachment.
2. Keep hands and utensils out of the blender jar while it is attached to the power unit.
3. Blades are sharp. Handle carefully.
4. To avoid injury, never place blade assembly on power unit without blender jar properly attached.
5. Always operate the blender with the cover in place.
6. The use of attachments, including canning jars, not recommended by the manufacturer, may cause a risk of personal injury.
7. When blending hot and/or frothing liquids, process a maximum of 18 fluid ounces (0.5 litres) at a time.

The MUM 7100 UC, MUM 7150 UC and the MUM 7220 UC Bosch Concept Series Kitchen Machines include the MUZ 7 MX1 blender accessory. The blender accessory consists of, figure 11:

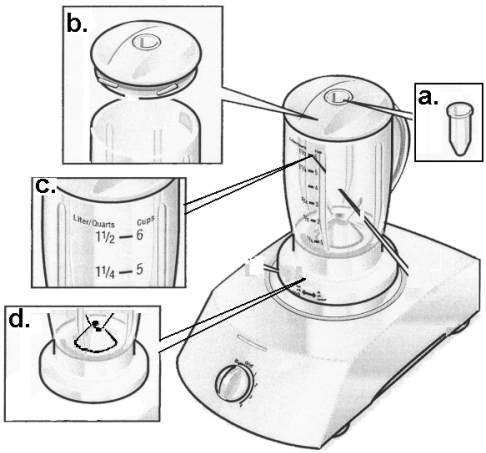


Figure 11.

11a. Cover closure/funnel
11b. Cover
11c. Blender jar
11d. Blade/base assembly.

How to Use Blender

Either this plastic blender or the stainless steel blender are available as accessory items under the part numbers:

- **MUZ 7 MX1**
  for blender with polycarbonate jar;

or

- **MUZ 7 MX3**
  for blender with stainless steel jar.

The blender has been designed for crushing ice; mixing liquids; pureeing vegetables; preparing special diet and infant foods; pulverizing fruit, vegetables, nuts and dried bread (for bread crumbs); and preparing mayonnaise and sauces.

Before beginning to use this or any other attachment, make sure that the power unit is on a clean, smooth, suitable work surface and switched to off position, "O/Off," and that you have removed the motor drive cover.

1. Before using the blender for the first time, it is recommended that the blender jar cover, closure/funnel and blade/base assembly be washed. All components, except the blade/base assembly, are dishwasher safe. Remove the blade/base assembly from the blender, see figure 12.

⚠ CAUTION

Blade/base assembly is very sharp. Handle with care.

The blade/base assembly may be easily removed, as shown in figure 12a, by inverting the blender and pressing down on the quick release handle and turning it counterclockwise until it stops and then lifting up.

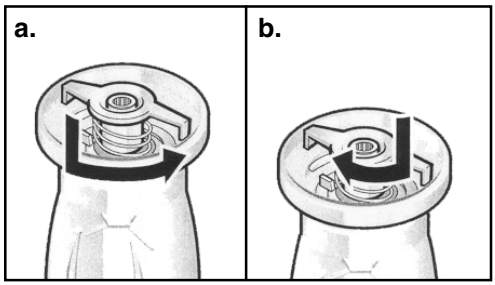


Figure 12.

Wash the blade/base assembly under running water. Do not place the blade/base assembly in the dishwasher or allow it to stand in water. This will tend to wash out the lubricant. After cleaning, rinse thoroughly and dry before using.

2. To assemble or reassemble blade/base assembly into the blender, insert the blade/base assembly into the blender jar as shown in figure 12b, press down on the quick release handle of the blade/base assembly and turn clockwise to the stop. The blade/base assembly is then back in place.

3. If you have not already done so, remove the motor drive cover and place the blender on the mono drive and turn counterclockwise to lock the blender in place.

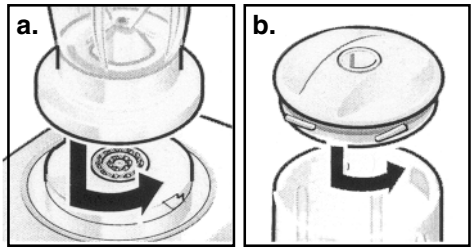


Figure 13.

Placing Blender into Operation

Make sure that the switch is in the off position, "O/Off." Unwind the electrical cord to the necessary length and plug into wall outlet. The blender is now ready for operation.

Normally when blending, the blender jar should be filled with the entire amount of material to be blended, if possible, before switching the appliance on. The cover and cover closure should always be in place after filling the blender jar and before switching the power unit to On. Any subsequent additions to the blended material should be made through the cover opening, see figure 14. For solids and/or granular material, remove the cover closure/funnel to add the material, as shown in figure 14a. For liquids, the closure/funnel may be left in place and the liquids added by pouring it into the closure/funnel, see figure 14b.

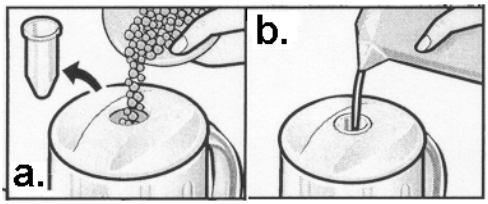


Figure 14.

Example of Use of Blender

To familiarize you with the operation of the blender, a sample recipe for mayonnaise is provided below:

Mayonnaise Recipe

1	whole egg
1/3	cup of vegetable oil
2	tablespoons lemon juice or light vinegar
1	teaspoon sugar
1/2	teaspoon dry mustard
1/2	teaspoon of salt
2/3	cup of vegetable oil

Mix all ingredients, except final 2/3's cup of oil, for a few seconds at speed 1, then quickly pour the oil in through the opening in the cover in a uniformly thick stream, as shown in figure 14b. Operate the blender at speeds 1 or 4 until mixture is thick and smooth (approximately 10-20 seconds). Makes 1 1/4 cups.

Tips:

The blender should be operated with careful consideration as to what is required and/or desired. The speed at which the blender is operated and the length of operation for a given job will depend upon the degree of fineness desired or the amount being blended.

When the blender is being used on dry materials, such as nuts or dry bread, the best results will be obtained when the blender jar is filled with approximately 1/2 cup of material to be blended.

If the blender does not start (even after trying the highest speed) after having switched it On and the control status indicator is flashing, the blade has become blocked by the contents. The power unit should be:

1. Switched to off, "0/Off," and unplugged.
2. The mixture should be removed and the contents at the bottom of the jar loosened.

Removing Contents

Before beginning to remove the contents from the blender, make sure that the power unit has been turned to off position "O/Off". Remove the blender from the power unit by turning the blender to the clockwise while lifting. With the blender removed from the power unit, the contents of the blender may now be poured into a suitable container or bowl, as desired.

Care and Cleaning of Blender

All components of the blender, except the blade/base assembly, are dishwasher safe. It is recommended that the blade/base assembly be cleaned only under flowing water rather than in the dishwasher. Soap and detergent will tend to wash out the bearing lubricant of the blade/base assembly. Do not use scouring cleaners on any of the blender parts.

The power unit of the kitchen machine should be cleaned with a clean, damp cloth only. Never use coarse or caustic cleaning products to clean this appliance. Never immerse the power unit in water.

Slicer/Shredder, w/Unbreakable Bowl (MUZ 7 TS1)

⚠ WARNING

1. Blades on discs are sharp. Handle carefully. Do not grip the discs by the blades.
2. When operating slicer/shredder keep hands clear of filling tube. Only work with pusher.
3. Always operate the slicer/shredder with the cover in place.

The MUM 7220 UC Bosch Concept Series Kitchen Machine includes the MUZ 7 TS1 slicer/shredder attachment. The slicer/shredder attachment consists of, figure 15:

a. Cover closure/pusher
b. Cover
c. Unbreakable 12-cup capacity bowl
d. Driveshaft
e. 3 slicer/shredder discs:
   - reversible slicing disc
   - reversible shredding disc
   - grating disc
f. disc holder
g. stabilizing pin

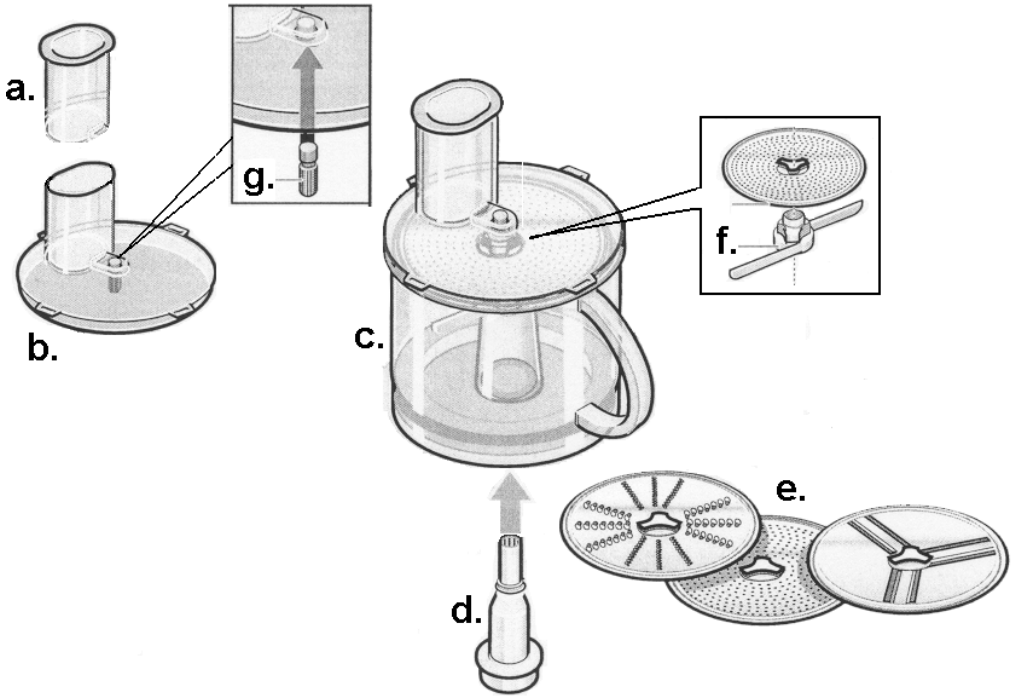


Figure 15.

Slicer/shredder, intended use

The slicer/shredder attachment has been designed for slicing, shredding and/or grating of vegetables, as well slicing/ shredding of soft cheeses and sausages or meat and grating of vegetables and hard cheese.

Use of Slicer/Shredder

Before beginning to use this or any other attachment, make sure that the power unit is on a smooth, clean, suitable work surface and switched to Off position, “O/Off,” and that you have removed the motor drive cover.

1. Before using the slicer/shredder for the first time, it is recommended that the bowl, driveshaft, cover, closure/pusher, discs, disc holder and stabilizing pin be washed.

⚠ WARNING

The blades on the discs are very sharp. Handle with care.

All components of the slicer/shredder are dishwasher safe. The driveshaft can be removed for cleaning. After washing, rinse well and dry before using.

2. To assemble the slicer/shredder:
   a. If the driveshaft is not presently inserted in the bowl, insert driveshaft as shown in figure 15.
   b. Place slicer/shredder bowl on power unit by placing over mono drive and while pressing down turn it counterclockwise to stop and lock the bowl in place, see figure 16a.
   c. Select disc to be used and place on disc holder and place over driveshaft, see figure 16b.

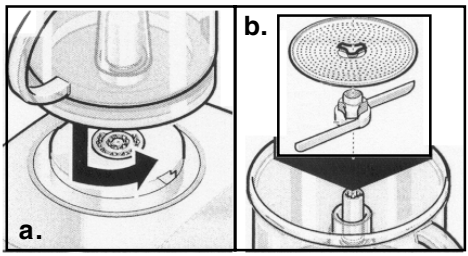


Figure 16.

d. If stabilizing pin is not in cover, insert pin, see 15e. Then place cover on bowl, making sure the tabs on the cover enter the recesses in the bowl, and turn counterclockwise to stop, see figure 17.

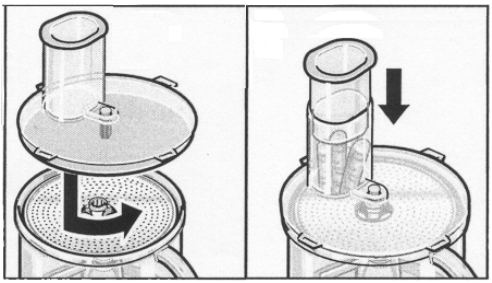


Figure 17.

Placing Slicer/Shredder into Operation

Make sure the power unit is on a smooth, clean, suitable work surface and switched to the Off position, "O/Off." Unwind the electrical cord to the necessary length and plug into a convenient outlet. The slicer/shredder is now ready for use.

Place items to be sliced, shredded or grated in feeding funnel and be sure to use the pusher to feed items into the discs when in operation.

Learning how to feed food properly into the feed funnel is the most important factor for proper slicing and grating:

1. For long slices or long shreds, place food into the feeding funnel lengthwise.
2. For short or circular slices, place food in the feeding tube on end. For example, If you wish to have circular slices of zucchini or carrots:
   - cut to length not to extend above the top of the feeding tube.
   - place the cut zucchini or carrots in the feeding tube on end until the feeding tube is packed.

To slice a single narrow item, a carrot for example:

- place the carrot in the feeding funnel opposite the cutting edge of the disc.

The wall of the feeding funnel will then serve to hold the piece vertical.

When using the slicer/shredder be sure to watch the level in the bowl and stop the slicing, shredding or grating before the level of the material being sliced, shredded or grated reaches the level of the disc holder.

Slicer/shredder tips:

1. Shopping for fruits and vegetables that will fit into the feeding funnel will simplify food preparation.
2. Foods that are to be used together may be sliced together. This can be used to your advantage. For example, green onions and celery are often used together, but feeding the green onions into the feeding funnel alone is difficult. Try slicing the green onions at the same time as the celery by interspersing them in the feeding funnel with the celery.
3. Use the slicing disc to shred lettuce.
4. Do not overcook potatoes that are to be sliced. Also it is recommended that you let them cool first. Potatoes must be cool and firm to obtain the regular slices.

If the slicer/shredder does not start (even after trying the highest speed) and the indicator above the rotary dial is flashing: the disc has become blocked by the contents. The power unit should be:

1. Switched to Off position, “O/Off,” and unplugged.
2. The top cover should be removed and the items causing the blockage removed.

Removing Contents

Before beginning to remove the contents from the slicer/shredder, make sure that the power unit has been turned to the Off position, “O/Off.” Remove the slicer/shredder from the power unit by turning the slicer/shredder bowl clockwise while lifting. With the slicer/shredder removed from the power unit, remove the top cover, by turning it clockwise while lifting. Next lift the disc holder and disc out of the bowl by grasping the knob of the disc holder that is protruding through the center of the disc. The contents of the slicer/shredder may now be poured into a suitable container or bowl, as desired.

Care and Cleaning of Slicer/Shredder

All components of the slicer/shredder are dishwasher safe. It is recommended that the driveshaft be removed prior to placing the bowl in the dishwasher. Do not use scouring cleaners on any of the slicer/shredder parts.

The power unit of the kitchen machine should be cleaned with a clean, damp cloth only. Never use coarse or caustic cleaning products to clean this appliance. Never immerse the power unit in water.

Food Processor with Unbreakable Bowl (MUZ 7 MM2)

⚠ WARNING

1. There is a risk of injury from sharp blades when using the food processor accessory.
2. Blades are sharp. Handle carefully.
3. Always operate the food processor accessory properly assembled with the cover in place.

The MUM 7150 UC Bosch Concept Series Kitchen Machine includes the MUZ 7 MM2 food processor accessory. The food processor accessory consists of, figure 18:

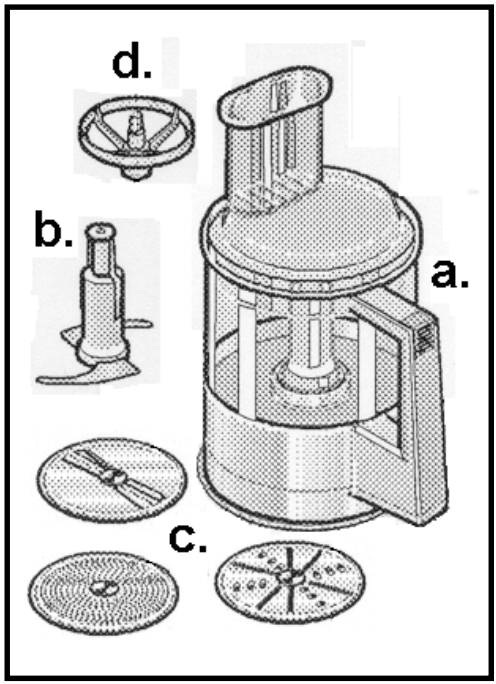


Figure 18.

18a. 5-cup capacity bowl with cover and pusher/measuring cup.
18b. food processor blade
18c. 3 discs
- reversible slicing disc
- reversible shredding disc
- grating disc

18d. disc holder

How to Use the Food Processor Blade
The food processor blade and its bowl are intended to be used for mincing, pureeing and pulverizing of fruit, vegetables, meat, nuts and dried bread (for bread crumbs) and the preparation of sauces, special diet and infant foods and mixing.

Note: The processor blade should not be used to process hard cheeses (Parmesan, Romano, etc.)

Use of 5-cup capacity bowl with food processor blade

Before beginning to attach this or any other attachment, make sure that the power unit is on a smooth, clean, suitable work surface and switched to the Off position, "O/Off," and that you have removed the motor drive cover.

1. Before using the food processor for the first time, it is recommended that the bowl, bowl cover, pusher/ measuring cup and food processor blade be washed. All components of the food processor attachment are dishwasher safe. Or they may be washed in warm soapy water. After washing, rinse well and dry before using.

2. If you have not already done so, remove the motor drive cover from the power unit's mono drive and place the bowl on the mono drive of the power unit and turn the bowl counter-clockwise with a slight downward pressure until the bowl is firmly seated on the drive coupling, see figure 19a.

3. Grasping the processor blade by the knob at the top of the center column, lift it up and place it over the center column of the bowl, see figure 19b. Once in place, check to make sure that the blade has engaged the driveshaft by turning the blade slightly clockwise.

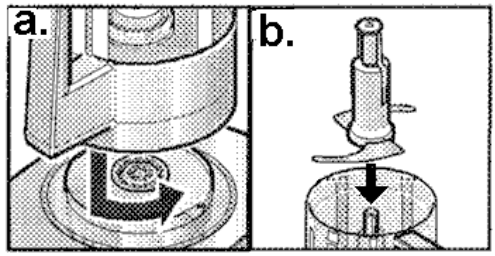


Figure 19.

4. Food to be processed may be placed in the bowl now or added after the bowl cover has been put in place.

5. Place the cover on the bowl, as shown in figure 20a. There is a safety interlock in the handle of the 5-cup capacity bowl that is engaged by the cover. Push up on the interlock button (step 1) and turn the cover (step 2) counterclockwise until stop and interlock is engaged.

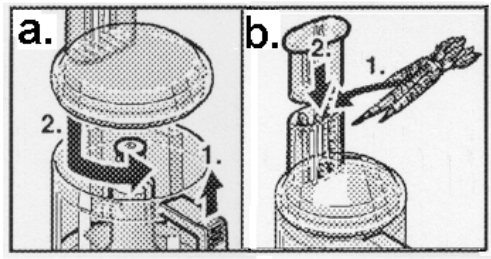


Figure 20.

Note: The processor blade will not turn when the power unit is started unless the cover has properly engaged the interlock. This is a special safety feature of the food processor bowl.

The cover has an integral feeding funnel with a pusher/measuring cup. The pusher/measuring cup may be removed to add ingredients, but the cover and pusher must be in place whenever the power unit is in operation.

Placing into Operation with Food Processor Blade

Make sure that the power unit is on a smooth, clean, suitable work surface and switched to the Off, "O/Off," position. Unwind the electrical cord to the necessary length and plug into a convenient outlet. The 5-cup capacity bowl with food processor blade is now ready for operation.

The processor blade sits low in the bowl, near the bottom. Food to be processed must be fed through the feeding funnel using the pusher. The food is then minced or pureed near the bottom of the bowl by the spinning blade. Food should be prepared as usual (wash, dry, peel, etc.) and cut into pieces to readily fit through the feeding funnel.

The degree of mincing desired, to a great extent, depends upon the intended purpose and the individual taste of the preparer, so the times listed below in the examples should be taken as a general guide only. Also, the processing times depend upon the quantity of food being processed; that is, for small quantities and/or coarser result, use a shorter operating time, for larger quantities and/or finer result, use a longer operating time.

Examples of Use of Food Processor

To familiarize you with the operation of the food processor, below you will find some typical uses:

- Herbs (except chives)
  Place herbs, up to an amount of approximately 1 tablespoon (10 g.) into the bowl dry. Use speed 4, or "M," the momentary "pulse" position, for 20-30 seconds.

- Onions or Garlic
  Cut onions into quarters. Processing approximately 1/4 pound at a time (100 g.) use "M," briefly (5-7 seconds) until desired consistency is obtained.

- Almonds, nuts
  Place nuts approximately 1/4 pound at a time (100 g.) into the bowl dry. Use speed 4 for approximately 1 - 1 1/2 minutes.

- Meat
  Do not process more than 3/4 of a pound at a time (375 g.). Remove the bones, gristle and tendons and cut meat into pieces suitable to fit through the feeding tube.

Note: Before processing, spices or bread maybe added as called for in your recipe.

Use speed 4, or "M," until desired result is obtained (approximately 30 - 60 seconds).

- Pureeing
  Fruits, vegetables and cheeses with ingredients and spices may also be processed. Do not process more than 3/4 of a pound at a time (375 g.). Use speed 4 or "M" until desired result is obtained (approx. 1 minute).

- Mayonnaise
  Using the recipe from the blender section, place ingredients into the food processor bowl, except the final 2/3 cup of vegetable oil. Mix all the ingredients briefly, then add the rest of the vegetable oil. Use speed for approximately 1 1/2 minutes.

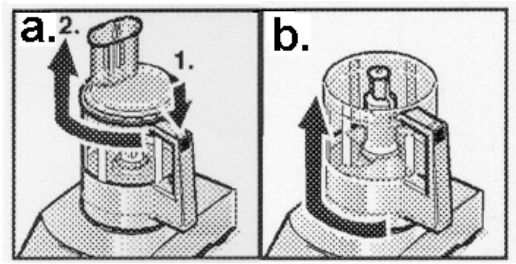


Figure 21.

Removing Contents

Before beginning to remove the contents from the food processor, make sure that the power unit has been turned to the Off position, "O/Off." Remove the top cover from the bowl by depressing the interlock button on the handle, step 1, and turning the cover clockwise, step 2, while lifting, see figure 21a. With the cover removed the bowl can be removed from the power unit by turning it clockwise while lifting, see figure 21b. The contents of the bowl may now be poured into a suitable container or bowl, as desired. Be sure to hold the processor blade in the bowl by placing a finger on the top of the processor blade's center column while pouring.

Next lift the processor blade out of the bowl by grasping the knob of the center column of the processor blade and lifting.

⚠ CAUTION

Processor blade is very sharp.
Handle with care.

Care and Cleaning of Food Processor Blade and Bowl

All components of the food processor are dishwasher safe. Do not use scouring cleaners on any of the food processor parts.

The power unit of the kitchen machine should be cleaned with a clean, damp cloth only. Never use coarse or caustic cleaning products to clean this appliance. Never immerse the power unit in water.

How to Use Discs w/5-Cup Capacity Bowl

The food processor attachment provided with the MUM 7150 UC Bosch Concept Series Kitchen Machine also has a disc holder with 3 discs, in addition to the processor blade, see figure 18.

The disc holder, three discs and its 5-cup capacity bowl are intended to be used for slicing, shredding and/or grating of vegetables, as well slicing/shredding of soft cheeses and sausages or meat and grating of vegetables and hard cheeses.

Use of disc holder and discs

Before beginning to attach this or any other attachment, make sure that the power unit is on a smooth, clean, suitable work surface and switched to the Off position, "O/Off," and that you have removed the motor drive cover.

1. Before using the bowl with the disc holder and discs for the first time, it is recommended that the bowl, bowl cover, pusher/measuring cup, disc holder and discs be washed. All components of the food processor attachment are dishwasher safe. Or they may be washed in warm soapy water. After washing, rinse well and dry before using.

2. If you have not already done so, remove the motor drive cover from the power unit's mono drive and place the bowl on the mono drive of the power unit and turn the bowl counter-clockwise with a slight downward pressure until the bowl is firmly seated on the drive coupling, see figure 19a.

3. Select disc to be used and place on disc holder and place over driveshaft, see figure 22a.

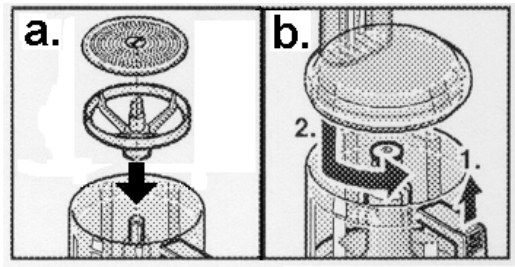


Figure 22.

4. Place the cover on the bowl, as shown in figure 22b. There is a safety interlock in the handle of the 5-cup capacity bowl that is engaged by the cover. Push up on the interlock button, step 1, and turn the cover, step 2, counterclockwise until it stops and the interlock is engaged.

Note: The disc and disc holder will not turn when the power unit is started unless the cover has properly engaged the interlock. This is a special safety feature of the food processor bowl.

The cover has an integral feeding funnel with a pusher/measuring cup. The pusher/measuring cup may be removed to add ingredients, but the cover and pusher must be in place whenever the power unit is in operation.

Placing into Operation with Discs

Make sure the power unit is on a smooth, clean, suitable work surface and switched to the Off position, "O/Off." Unwind the electrical cord to the necessary length and plug into a convenient outlet. The 5-cup capacity food processor bowl is now ready for use with the disc you have selected.

Place items to be sliced, shredded or grated in feeding funnel and be sure to use the pusher to feed items into the discs when in operation.

Refer to Slicer/Shredder section of this manual, page19, for examples and tips on how the discs may be used for slicing, shredding and grating.

Just as when using the slicer/shredder, be sure to watch the level in the bowl and stop the slicing, shredding or grating before the level of the material being sliced, shredded or grated reaches the level of the disc holder.

Removing Contents

Before beginning to remove the contents from the 5-cup capacity food processor bowl, make sure that the power unit has been turned to the Off position, "O/Off." Remove the top cover from the bowl by depressing the interlock button on the handle, step 1, and turning the cover clockwise, step 2, while lifting, see figure 21a. With the cover removed the bowl can be removed from the power unit by turning it clockwise while lifting, see figure 21b. Next lift the disc holder and disc out of the bowl by grasping the knob of the disc holder that is protruding through the center of the disc.

⚠ CAUTION

Blades on discs are very sharp.
Handle with care.

The contents of the bowl may now be poured into a suitable container or bowl, as desired.

Care and Cleaning of Discs, Disc Holder and Bowl

All components of the food processor are dishwasher safe. Do not use scouring cleaners on any of the slicer/shredder parts.

The power unit of the kitchen machine should be cleaned with a clean, damp cloth only. Never use coarse or caustic cleaning products to clean this appliance. Never immerse the power unit in water.

Service and Repair

The Bosch Concept Series Kitchen Machines require no special care other than the care and cleaning noted in this manual. If you are having a problem with your machine, before calling our Customer Support group, please refer to the TROUBLESHOOTING section below. If after reviewing the troubleshooting section and trying its remedies you are still having a problem, please do contact Bosch.

TROUBLESHOOTING

Problem	Possible Cause and Remedy
Status Indicator Off	A circuit breaker may have tripped or a fuse has blown in power supply circuit. Reset circuit breaker or replace fuse.
Status Indicator Flashing	Power supply to the power unit has been interrupted and become reestablished (there was a temporary power outage). 1. Turn the power unit to Off and wait 5 seconds. 2. Restart.
Status Indicator Flashing	The power unit has been overloaded; for example, the blender blade may have become blocked. 1. Turn the power unit to Off and unplug. 2. Remove contents of attachment being used and loosen whatever has caused the jam. 3. Reinstall attachment and restart.

Sample Recipes

Salsa

Chop the following ingredients in Bosch blender or food processor, on speed 3 or 4:

1 - 4 Dried Arabol Chilies (start with one, add more for increased spiciness)
1 clove garlic
1/8 cup water
8 ounces tomato sauce (add half)

Next add:
1 & 1/2 teaspoons oregano
3/4 teaspoons cumin
1 bunch of fresh cilantro
1 pinch of salt
second half of tomato sauce

Blend all ingredients, on speed 1 or 2, until smooth.

Pesto

1 cup loosely packed basil leaves
1/2 cup grated parmsean
1/3-1/2 cup olive oil (enough for desired consistency)
1 - 2 cloves garlic
1/4 cup shelled pinenuts

Lightly toast pinenuts. Let cool. Place olive oil in Bosch blender or food processor. Turn on power and gradually add parmesan cheese, garlic and basil leaves. Process, on speed 1 or 2, until smooth. Add pinenuts and blend thoroughly.

Toss with cooked pasta or spread on bread or crackers.

Fruit Smoothies

2 cups fruit juice
2 cups frozen fruit
1/2 can frozen juice concentrate
1 cup fruit flavored yogurt
1 - 2 cups of ice
1 fresh banana

Place all ingredients in Bosch blender and mix until smooth, on speed 3 or 4. Experiment with different flavor combinations such as tropical, berry or melon.

French Bread

4 tablespoons active dry yeast
4 cups hot water
6 tablespoons sugar
2 tablespoons salt
1 cup vegetable oil
10 -12 cups of flour (white or wheat)
4 tablespoons gluten

Place all ingredients in Bosch mixing bowl. **Thoroughly knead** on speed 1 or 2 (8 - 10 minutes). Let rise in the bowl 10 minutes, then punch down. Punch down 4 or 5 times. Divide into 3 - 4 regular loaf pans or shape into rounds. Slash tops with sharp knife and brush with egg wash. Let raise until doubled in size. Bake 30 minutes at 400 °F.

Oatmeal Chocolate Chip Cookies

2 cups packed brown sugar
1 cup shortening
2 eggs
1 teaspoon vanilla
1 - 3/4 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
3 cups quick-cooking rolled oats
1 cup chocolate chips

Cream the brown sugar, shortening, eggs and vanilla in the mixing bowl, on speed 1 or 2. Add flour, baking soda and salt. Blend well, stir in rolled oats and chocolate chips by hand. Drop by spoonfuls onto greased baking sheets. Bake in 350 °F oven for 8 - 10 minutes. Cool before removing from pan. Makes 5 dozen.

Acknowledgement:

The sample recipes listed bove were submitted by:

Salsa - Caroline Ciarelli, BSH Home Appliances

Pesto - Kitchen Resource

Fruit Smoothies - Marni Rader, BSH Appliances

French Bread - Kitchen Resource

Oatmeal Chocolate Chip Cookies - Kitchen Resource.

Important Notes

Important Notes

SPECIAL ACCESSORIES

MUZ 7 MX 3
stainless steel blender

MUZ 7 MX 1
plastic blender

MUZ 7 MM 2
food processor

MUZ 7 TS 1
slicer/shredder

MUZ 7 GM 1
grain mill w/steel cone grinder
(requires angled gearing)

MUZ 7 GM 2
grain mill w/stone grinder

MUZ 7 WG 1
angled gearing
(required for MUZ 7 GM 1 & MUZ 7FW 1)

MUZ 7 FW 1
meat grinder
(requires angled gearing)

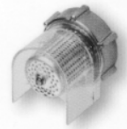
MUZ 7 ZP 1
citrus juicer

MUZ 7 EB 1
ice cream maker

MUZ 7 NV 1
pasta attachments
(requires meat grinder)

MUZ 7 FV 1
fruit pulper attachment
(requires meat grinder)

MUZ 7 SV 1
fancy cookie attachment
(requires meat grinder)



MUZ 7 RV 1
grater attachment
(requires meat grinder)

MUZ 7 ER 1
spare stainless steel bowl
(without mixing tools)

MUZ 7 KR 1
plastic bowl

BOSCH Small Appliance Warranty

BSH Home Appliances (“BOSCH”) warrants all new small appliances to be free from original defects in design, materials and workmanship for one (1) year after the sale to the original owner.

Within the stated warranty period, BOSCH will repair or replace, at its sole option, any small appliance or parts thereof which prove defective under the conditions of normal use and service at no charge to you. It is the owner’s responsibility to return the appliance for repair. Repaired and replacement small appliances and parts shall be the same or as close in appearance as possible to the original for the purposes of this warranty.

Should you require service of your BOSCH small appliance, please contact customer service at 1-866-44-BOSCH. Repair of BOSCH appliances should only be performed by qualified technicians.

This warranty is limited to the original consumer purchase and is not transferable. Specifically excluded from this warranty are failures caused by accident, misuse, neglect, abuse, including tampering, use of frequency or voltage other than marked on the product, and use for commercial purposes.

To the extent allowed by law, this warranty sets out your exclusive remedies, whether for negligence or otherwise. BOSCH will not be liable for any consequential or incidental damages, losses or expenses. THIS WARRANTY IS IN LIEU OF ALL OTHER EXPRESSED WARRANTIES. ANY WARRANTY IMPLIED BY LAW, WHETHER FOR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR OTHERWISE, SHALL BE EFFECTIVE ONLY FOR THE PERIOD THAT THIS EXPRESSED WARRANTY IS EFFECTIVE. BOSCH DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

No attempt to alter, modify or amend this warranty shall be effective unless authorized in writing by an officer of BOSCH. Some states do not allow limitations on how long implied warranties last or the exclusion or limitation of incidental or consequential damages, so the foregoing limitations and exclusions may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

Looking for more information about BOSCH products?

Call Toll Free 1-866-852-4268 For Specials or Visit our Web site

www.www.everythingkitchens.com